

CLAIMS

1. (Previously Presented) A method for spray-drying maltose, comprising:
providing a maltose-containing product;
adding to said product an amount of a dextrin effective to enhance the susceptibility of said maltose-containing product to be spray-dried to thereby form a blended product;
and
spray-drying said blended product, said dextrin having been prepared by:
treating a starch with an enzyme that consists essentially of a beta-amylase enzyme under conditions suitable to form a product mixture that includes retrograded amylose, and at least one sugar having a degree of polymerization less than ten; allowing at least a portion of said retrograded amylose to crystallize from said mixture; separating the crystallized retrograded amylose from said mixture; and recovering a dextrin rich fraction from said product mixture via ultrafiltration.
2. (Previously Presented) A method according to claim 1, said dextrin being a beta-limit dextrin.
3. (Previously Presented) A method according to claim 1, said starch having been liquefied with an alpha-amylase enzyme and quenched prior to treating said starch with said beta-amylase enzyme.
4. (Previously Presented) A method according to claim 1, further comprising treating said starch with said enzyme to form said dextrin.
5. (Canceled)